

# FESTIVE MENU

**2 course £26**

**3 course £31**

**Butternut squash & rosemary velouté** GFO V

Warm bread

**Chicken liver parfait**

Winter spiced chutney, focaccia bread

**Pear & walnut salad** GF V

Rocket, stilton, balsamic

*Vegan option available*



**Seared turkey escalope** GFO

Roasted garlic & thyme potatoes, bacon roll, seasonal vegetables, turkey jus

**Grilled seabass fillet** GF

Confit new potatoes, baby spinach, mango & lime salsa

**Root vegetable pie** VE GF

Roasted garlic & thyme potatoes, seasonal vegetables, white wine sauce



**Traditional Christmas pudding** V

Baileys crème anglaise

**Lemon tart** GFO V

Mango & passionfruit sorbet

**Cheese board** GFO V

Selection of crackers, chutney, apple

## LITTLE DINERS MENU

*Under 8 years old*

**3 course £12**

**Garlic bread** with cheese



**Pork sausage**, chips & peas

**Fish goujons**, chips & beans



**Chocolate brownie**, sweet cream

**If you suffer from any allergies, please ask your server for more information.**

V Suitable for vegetarians VO Can be made vegan on request VE Suitable for vegans GO Can be made gluten free on request GF Gluten-free

All of our dishes are prepared and cooked in our kitchen where allergen ingredients are commonly used, and therefore we cannot guarantee our dishes will be free from traces of these products